



发财鱼生 PROSPERITY 'YU SHENG'

	PER ORDER
鸿运金鲍虎虾捞起 Auspicious Abundance 'Lo Hei' (Abalone and Tiger Prawns)	\$168 (S) \$228 (L)
鲍鱼捞起 Abalone 'Yu Sheng'	\$108 (S) \$168 (L)
龙虾捞起 Cooked Lobster Meat 'Yu Sheng'	\$108 (S) \$168 (L)
酥炸咸蛋鱼皮捞起 Crispy Salted Egg Yolk Fish Skin 'Yu Sheng'	\$88 (S) \$128 (L)
酥脆银针鱼捞起 Crispy Silver Bait Fish 'Yu Sheng'	\$78 (S) \$118 (L)
健康素捞起 Vegetarian 'Yu Sheng'	\$88 (L)
<u>Additional Order</u>	PER PLATE
鲍鱼 Abalone	\$48
龙虾 Cooked Lobster Meat	\$48
酥炸咸蛋鱼皮 Crispy Salted Egg Yolk Fish Skin	\$38
酥脆银针鱼 Crispy Silver Bait Fish	\$28
虎虾 Tiger Prawns	\$30



前菜小吃

APPETISER

	PER ORDER
厨师拼盘 Chef Goh's Appetiser Platter	\$30 PER PERSON
- Wok-tossed Lobster Medallion coated with Creamy Salted Egg Yolk - Sliced Pork with Marinated Shredded Papaya and Black Garlic - Steamed Egg and Pan-fried Scallop with Truffle Oil	
岷江醉鸡件 Chilled Drunken Chicken in Min Jiang Style	\$12
芝麻脆鳝 Crispy Eel coated with Vinegar Sauce and Sesame Seeds	\$16
肉松银针鱼 Crispy Silver Bait Fish with Pork Floss	\$12
XO 酱炒萝卜糕 Fried Carrot Cake with Special XO Sauce	\$22
椒盐豆腐 Deep-fried Tofu with Salt and Pepper	\$12
香蒜捞红海蜇花 Marinated Red Jellyfish Flower	\$22



燕窝/汤品

BIRD'S NEST/SOUP

	PER PERSON
如意吉祥 (浓汁蟹肉燕窝羹) Double-boiled Supreme Bird's Nest with Crabmeat	\$72
招财进宝 (石榴鲍鱼羹伴春卷) Braised Sea Treasures Soup in Pomegranate Egg White Parcel accompanied with Prawn Spring Roll	\$50
虎年吉祥 (松茸鲍鱼干贝炖鸡汤) Double-boiled Chicken Soup with Whole Abalone, Dried Scallops and Matsutake Mushrooms	\$42
名扬大地 (石酸辣汤伴春卷) Sichuan Hot and Sour Soup accompanied with Prawn Spring Roll	\$18
前程万里 (虫草花干贝炖鸡汤) Double-boiled Chicken Soup with Dried Scallops and Cordyceps Flower	\$18
事事如意 (云吞京式鸡汤) Double-boiled Chicken Soup with Prawn 'Wanton'	\$18

鲍鱼海味类

ABALONE & SEA TREASURES

	PER PERSON
风生水起 (金汤小米双头鲜鲍) Braised 2-head Abalone with Millets and Seasonal Greens in Golden Sauce	\$88
花开富贵 (黑与白南非鲜鲍) Black Truffle-braised Whole African 5-head Abalone, Stir-fried Scallops and Egg White with White Truffle Oil	\$60
代代平安 (鲜鲍发菜蚝豉花菇海参金袋) Braised Abalone with Dried Oysters, Flower Mushrooms, Black Moss and Sea Cucumber in Beancurd Pockets	\$28
事事如意 (花胶扣海参时蔬) Braised Fish Maw with Sea Cucumber and Seasonal Greens	\$38

Prices are subject to 10% service charge and prevailing government taxes.
Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.
A La Carte Menu is not available on 31 January 2022 (CNY Eve) for dinner.



如意吉祥 (鲜鲍海参发菜) \$88
Braised Whole Abalone with Sea Cucumber and Black Moss PER ORDER

发财好市 (花菇海参蚝豉发菜) \$68
Braised Dried Oysters with Flower Mushrooms,
Sea Cucumber and Black Moss PER ORDER

活海鲜类

'LIVE' SEAFOOD

PER 100G

深海红斑 \$18
Ocean-spotted Grouper

笋壳鱼 \$15
Freshwater Marble Goby (Soon Hock)

煮法 Methods of Preparation

- 酱油清蒸 Steamed with Soya Sauce
- 金菇云耳蒸 Steamed with Black Fungus and Golden Mushrooms
- 川味香蒜炸 Deep-fried with Minced Garlic and Sichuan Chilli
- 酸甜炸 Deep-fried with Sweet and Sour Sauce

活虾 \$10
Fresh Prawns (MIN 300G)

煮法 Methods of Preparation

- 蛋白花雕蒸 Steamed with 'Hua Diao' Wine and Egg White
- 药膳 Poached with Premium Herbs and 'Hua Diao' Wine
- 上汤焗 Stewed with Superior Stock
- 咸香炒 Wok-fried with Egg Yolk Crumbs

海鲜类

SEAFOOD

PER ORDER

年年有余 (多宝鱼二味) SEASONAL
Turbot Fish served in Two Styles PRICE
- Deep-fried Fish with Almond Flakes and Bread Crumbs
- Stir-fried Fish with Seasonal Vegetables, Hon Shimeji Mushrooms and Truffle Oil

事事如意 (松菇芦笋炒鲜贝) \$48
Sautéed Fresh Scallops with Asparagus and Hon Shimeji Mushrooms



吉星高照 (避风塘乌贼软壳蟹) Typhoon Shelter Squid and Soft Shell Crab	\$38
哈哈大笑 (鸳鸯酥炸虾球) Fresh Prawns served in Two Styles - Wasabi Mayonnaise Dressing - Deep-fried with Crispy Milk	\$48
嘻哈大欢笑 (宫保虾球) Sautéed Prawns with Dried Red Chilli	\$42
欢乐哈哈大笑 (咸香虾皇藕片) Wok-fried King Prawns with Creamy Salted Egg Yolk and Lotus Root Chips	\$18 PER PERSON
生意兴隆 (家乡蒸鲈鱼扒) Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce	\$18 PER PERSON

家禽肉类精选

POULTRY / MEAT

	PER ORDER
金鸭迎春 (古法木材烤北京鸭) Legendary Wood-fired Beijing Duck served with Homemade Crepes	\$128 WHOLE
满堂皆喜庆 (香酥爱尔兰鸭) Crispy Silver Hill Duck served with Homemade Crepes	\$88 HALF \$138 WHOLE
彩凤晓齐鸣 (玉兰鸡伴姜茸) Steamed Chicken and 'Kai Lan' served with Ginger Paste	\$38
彩凤晓齐鸣 (宫保鸡丁) Diced Chicken with Dried Chilli in Sichuan Style	\$32
恭贺新喜 (洋葱美国黑豚扒) Pan-fried U.S. Kurobuta Pork with Melted Onions	\$20 PER PERSON
富贵同祝贺 (咕嚕炒黑豚肉) Deep-fried U.S. Kurobuta Pork Cubes with Sweet and Sour Sauce	\$32
福星高照 (回锅三层肉) Pork Belly with Leek in Spicy Sauce	\$32



财连亨通 (回巢野菌松板猪) Stir-fried Pork Neck with Assorted Wild Mushrooms and Japanese Cucumber	\$32
横财就手(酥炸元蹄伴酸菜) Deep-fried Pork Knuckle with Pickled Cabbage (Limited quantity per day, subject to availability)	\$98 (One day advance order is recommended)
恭贺新喜 (黑椒牛柳粒) Sautéed Beef Cubes with Black Pepper Sauce	\$38

豆腐类/ 田园野菜 BEANCURD / VEGETABLES

	PER ORDER
遍地聚黄金(翡翠蟹肉什菇豆腐) Homemade Tofu with Crabmeat, Assorted Mushrooms and Seasonal Greens	\$30
新春添喜庆(渔香茄子) Stewed Eggplant with Minced Chicken and Sichuan Chilli Sauce	\$30
花开富贵(银鱼仔雪菜炒莴笋) Stir-fried Stem Lettuce with Crispy Silver Fish and Pickled Cabbage	\$30
一帆风顺(酥脆金菇三宝蔬) Stir-fried Three Treasure Vegetables with Crispy Golden Mushrooms	\$30
遍地黄金 (花开富贵) Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts	\$30

饭/ 面类 RICE & NOODLES

	PER ORDER
龙马精神旺 (龙虾捞面) Stewed Noodles with Lobster	\$128 (600g)
嘻哈大欢笑(XO 酱煎虾皇捞面) Pan-fried King Prawn with Noodles in XO Chilli Sauce	\$18 PER PERSON
延年添益寿(XO 酱肉碎茄子焖面薄) Braised 'Mee Pok' with Eggplant and Minced Meat in Min Jiang XO Chilli Sauce	\$28

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瑞气盈门 (XO 酱黑豚叉烧炒饭) Ibérico Pork Fried Rice accompanied with XO Sauce	\$38
喜燃放红(龙皇贵妃泡饭) Poached Rice with 'Live' Prawns and White Shimeji Mushrooms	\$22 PER PERSON
五谷丰收(樱花虾蟹肉干贝炒饭) Fried Rice with Crabmeat, Dried Scallops and Sakura Ebi	\$40

素食精选

VEGETARIAN

	PER ORDER
素食三拼盘 Min Jiang Special Combination - 烤素方 Crispy Mock Peking Duck served with Pancake - 香煎素菜饺 Pan-fried Vegetarian Dumpling - 藕片烩蔬菜沙拉 Lotus Root with Vegetable Salad	\$18 PER PERSON
香煎素菜饺 Pan-fried Vegetarian Dumplings	\$12 (4pcs)
烤素方 Crispy Mock Peking Duck served with Pancakes	\$25
竹笙素宝羹 Vegetarian Thick Soup with Bamboo Piths	\$12 PER PERSON
双菇酸辣豆腐羹 Sichuan Vegetarian Hot and Sour Soup with Duo of Mushrooms and Tofu	\$12 PER PERSON
素鲍玉时蔬 Braised Whole Vegetarian Abalone with Seasonal Greens	\$18 PER PERSON
宫保素鸡丁 Sautéed Diced Mock Chicken with Dried Chilli	\$22
罗汉上素 'Luo Han' Vegetarian Dish with Preserved Beancurd	\$22
黑椒滑豆腐 Sautéed Tofu with Black Pepper Sauce	\$22



良田蔬菜粒蛋炒饭 \$22
Vegetarian Fried Rice with Minced Vegetables and Egg

良田蔬菜脆生面 \$22
Crispy Noodles with Seasonal Vegetables

甜品类

DESSERT SPECIALS

PER PERSON

春回大地新 (雪莲子桃胶炖官燕) \$38
Double-boiled Bird's Nest with Peach Resin and Snow Lotus Seeds

步步高升(椰丝粟米饼年糕) \$22
Steamed 'Nian Gao' coated with Shredded Coconut and Corn Crackers PER ORDER

鸿运当头(雪莲子桃胶雪梨) \$18
Chilled Peach Resin with Pear and Snow Lotus Seeds

财源滚滚来 (四川锅饼雪糕) \$12
Min Jiang Sichuan Pancake with Vanilla Ice Cream

金碧辉煌(杨枝甘露雪糕) \$12
Chilled Cream of Fresh Mango with Sago Pearls and Pomelo,
topped with Vanilla Ice Cream

金彩团圆(红莲雪耳汤丸) \$12
Sweet Dumplings with Lotus Seeds and Red Dates in Clear Sweet Soup